

DINNER BUFFET SELECTIONS

BEACHES BUFFET

(minimum 30 guests)

PLATTERS & SALADS

*Tossed Green Salad with Assorted Dressings
Carrot and Raisin Salad
Vegetable Crudités with Blue Cheese Dip
Tomato & Cucumber Salad with Oregano Feta Cheese
Pasta Salad with Crisp Vegetables and Sun-dried Tomato Dressing*

ENTREES

Your choice of two of the following:

*Grilled Chicken Breast with Forest Mushrooms in a Rose Tomato Sauce
Baked Salmon with Braised Leeks & Chives with Lemon Butter
Pan Seared Basa Fillets with Red Thai Curry Sauce
Slow Roasted Pork Loin with Wine Cherry Sauce
Cheese Tortellini in a Sweet Basil Tomato Sauce*

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Choose one of the following:

*Roasted Garlic & Parsley Potatoes
Jasmin Rice*

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*Vegetable Bouquetiere tossed in Garlic & Honey Butter
Basket of assorted fresh baked Bread Rolls & Butter*

DESSERT

*Seasonal Fresh Fruit
Assorted Cakes, Flans & Pies*

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*Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee
Tazo Regular & Herbal Tea*

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*Two Entrée Selections . . . 33.95 per person  
One Entrée Selection . . . 30.95 per person*

*Add Baron of Beef Carving Station . . . 5.95 per person  
(Minimum of 30 people)*

# DINNER BUFFET SELECTIONS

## MEDITERRANEAN BUFFET

*(minimum 30 guests)*

### PLATTERS & SALADS

*Caesar Salad with Parmesan Cheese & Garlic Croutons  
Greek Salad with Feta Cheese and Kalamata Olives  
Tomato & Bocconcini Salad with Basil Vinaigrette  
Grilled Mediterranean Vegetables with Mixed Olives  
Mediterranean Deli Meats with Pickled Vegetables*

### ENTREES

*Choose two of the following:*

*Baked Wild Salmon with Salsa Vera  
Grilled Beef or Chicken Kabob with Sweet Peppers & Mushroom, Tzaziki Sauce  
Oven Roasted Pork Loin with Tomatoes, Anchovies, Olives and Garlic  
Pan Seared Chicken Breast with Goat Cheese, Artichoke & Sun-dried Tomato Sauce  
Cheese Tortellini with a Sweet Basil Tomato Sauce*

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*Ratatouille  
Roasted Greek Style Potatoes  
Focaccia & Pita Bread Basket*

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*Carving Station  
Roasted Leg of Lamb marinated and stuffed with Rosemary, Olive Oil & Garlic  
Or  
Roasted Top Sirloin with Caramelized Pearl Onion Demi*

### DESSERT

*Assorted Cakes and Flans  
Baklava  
Seasonal Fresh Fruit  
Selection of Imported and Domestic Cheeses*

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*Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee  
Tazo Regular & Herbal Tea*

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*. . . 35.95 per person*

# DINNER BUFFET SELECTIONS

## THE COAST CLASSIC BUFFET

*(Minimum 30 People)*

### PLATTERS & SALADS

*Seafood Display, Poached BC Salmon with Lemon & Dill Crème Fraiche, Clams,  
Mussels, Shrimp with Cocktail Sauce  
Sliced Deli Meats with Pickled Vegetables and Mixed Olives  
Thai Glass Noodle Salad with Crisp Vegetables, Cilantro and Thai Dressing  
Potato Salad with Egg and Dijon Mustard  
Carrot and Raisin Salad  
Tossed Green Salad with Assorted Dressings  
Vegetable Crudites with Ranch Dip*

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*Local & Imported Cheese Platter with Assorted Crackers  
Garnished with Assorted Dry Fruits*

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### ENTREES

*Choose of two of the following:*

*Grilled Chicken Breast with Mushroom Ragout Sauce  
Baked Ling Cod with Brandy Lobster Sauce  
Pan Seared BC Wild Salmon with a Rosemary Infused Blueberry Sauce  
Slow Roasted Pork Loin with Wine Cherry Sauce  
Italian Sausage Tortellini with Sweet Basil Tomato Sauce  
Spinach & Cheese Cannelloni with a Tomato Rose Sauce  
Vegetarian Lasagne*

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*Vegetable Bouquetiere tossed in Garlic & Honey Butter  
Roasted Potatoes tossed in Spring Herbs & Bacon  
Basket of assorted freshly baked Bread Rolls & Butter*

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### CARVING STATION

*Roast Baron of Beef with Carmelized Pearl Onion Demi  
or  
Bone in Ham glazed with Rosemary & Maple Syrup*

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### DESSERT

*Seasonal Fresh Fruit  
Assorted Cakes, Flans & Pies*

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*Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee  
Tazo Regular & Herbal Tea*

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*. . . 41.95 per person*

# DINNER BUFFET SELECTIONS

## HAWAIIAN BUFFET

*(Minimum 30 People)*

### PLATTERS & SALADS

*Seasonal Green with sliced Mango, Mandarin Oranges,  
Pomegranate and Ginger Vinaigrette  
3 Bean Salad*

*Cold Cut Deli Meats with Pickled Vegetables  
Carrot Salad with Raisin and Pineapples*

*Waldorf Salad with Pineapple, Lychee, Mangoes, Apples, Celery and Macadamia Nuts  
Seafood platter with Mussels, Clams, Shrimp,  
Poached Salmon with Ginger Wasabi Soy Sauce*

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### ENTREES

*Roast Chicken (bone -in) Island Style, Marinated in Ginger,  
Pineapple Juice, Soya, Garlic and Cilantro*

*Baked Mahi Mahi with Coconut Cream, Onions and Chilies in Banana Leaves.*

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*Green Bean Noodles with Chicken, Celery, Sweet Bell Peppers,  
Red Onions Cilantro, Carrots, Ginger, Green Onion and Shiitake Mushroom  
Garlic Chinese Long Beans*

*Sweet Potato Mash  
Boil Taro Root*

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*Basket of assorted freshly baked Bread Rolls & Butter*

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### CARVING STATION

*Roast Pig with Red Hawaii Sea Salt*

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### DESSERT

*Seasonal Fresh Fruit*

*Assorted Cakes, Flans & Pies*

*Local & Imported Cheese Platter with Dried Fruit and Crackers*

*Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee  
Tazo Regular & Herbal Tea*

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*. . .42.95 per person*

## PLATED DINNER SERVICE

*All Dinners include Assorted Freshly Baked Bread Rolls with Butter  
Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee  
Tazo Regular & Herbal Teas*

*Choose one of the following:*

*Chef's Daily Soup*

*Beaches Salad with Pomegranate Vinaigrette, Pine Nuts & Dried Cherries  
Baked Brie in Filo with Oyster Mushroom and Red Pepper Emulsion  
Roasted Butternut Squash Soup with Coconut Milk garnished with Dill Cream  
Crisp Romaine Hearts, Curried Caesar Dressing with Asiago Cheese & Red Grapes  
Tomato & Bocconcini Salad with Fresh Basil, Balsamic Reduction*

### **Entrees:**

#### **Wild Mushroom Ravioli**

*Tomato Sauce, Basil Pesto & Balsamic Reduction*

**Two  
Courses**  
..25.95

**Three  
Courses**  
..27.95

#### **Maple Chili Glazed Pork Chop**

*Sweet Potato Mash with Mango Papaya Salsa*

..27.95

..29.95

#### **Braised Fraser Valley Chicken Breast**

*Goat Cheese, Artichoke & Sun-dried Tomatoes, Saffron Rice*

..27.95

..29.95

#### **Pan Seared Wild Salmon**

*Roma Tomato, Pinenuts & Sweet Pepper Compote, Parmesan  
Polenta Cake*

..27.95

..29.95

#### **Grilled New York Striploin \* served medium rare**

*Braised Pearl Onion Red Wine Sauce, Confit Garlic Mash*

..28.95

..30.95

#### **Korma Style Lamb Shank**

*Braised with Ginger, Cinnamon, Garlic, Garam Masala Sauce,  
with Basmati Rice*

..28.95

..30.95

#### **Beef Tenderloin \* served medium rare**

*Truffle jus & Potato Dauphin*

..34.95

..36.95

*Choose one of the following:*

*Maple Crème Caramel*

*Chocolate Hazelnut Mousse Cake*

*Chef's Choice Cheesecake*

*Tiramisu Tore with Espresso Anglaise*

*Belgian Chocolate Fudge Cake with Raspberry Sauce*

*Apple Galette Tart with Cinnamon Cream*

# COCKTAIL RECEPTIONS

| <b>HOT CANAPES</b>                                                    | <b>per dozen</b> |
|-----------------------------------------------------------------------|------------------|
| <i>Country Style Sausage Rolls</i>                                    | . . . 19.95      |
| <i>Spring Rolls with Plum Sauce</i>                                   | . . . 19.95      |
| <i>Chicken Wings, choice of style (Hot, Honey Garlic or Teriyaki)</i> | . . . 19.95      |
| <i>Mini Samosas with Mango Chutney</i>                                | . . . 19.95      |
| <i>Leek &amp; Emmental Mini Quiches</i>                               | . . . 19.95      |
| <i>Chicken Satay with Peanut Sauce</i>                                | . . . 21.95      |
| <i>Teriyaki Beef Skewer</i>                                           | . . . 21.95      |
| <i>Bison Sliders with Red Current Mayonnaise</i>                      | . . . 21.95      |
| <i>Pan Seared Vegetable Pot Sticker with Chili Soy Dip</i>            | . . . 22.95      |
| <i>Pan Seared Pork and Vegetable Pot Sticker with Chili Soy Dip</i>   | . . . 22.95      |
| <i>Bacon Wrapped Scallops</i>                                         | . . . 24.95      |
| <i>Mini Crab Cakes with Cilantro Mayonnaise</i>                       | . . . 25.95      |
| <i>Grilled Garlic Pesto Prawn Brochette</i>                           | . . . 26.95      |

| <b>COLD CANAPES</b>                                                                   | <b>per dozen</b> |
|---------------------------------------------------------------------------------------|------------------|
| <i>Kalamata Olive and Tomato Tapenade on Crouton</i>                                  | . . . 19.95      |
| <i>Prosciutto and Melon</i>                                                           | . . . 19.95      |
| <i>Watermelon Cube, Balsamic Reduction and Cardamon Dust</i>                          | . . . 19.95      |
| <i>Cucumber Rounds with Chipotle Cream Cheese</i>                                     | . . . 19.95      |
| <i>Tomato &amp; Bocconcini on a Baguette Crouton</i>                                  | . . . 20.95      |
| <i>B.B.Q. Duck with Hoisin Sauce on Crisp Rice Cracker</i>                            | . . . 20.95      |
| <i>Candied Pecan and Chevre Cheese on Endive</i>                                      | . . . 20.95      |
| <i>Prawn Cocktail served on a Skewer with Tequila Lime Cocktail Sauce</i>             | . . . 25.95      |
| <i>Cherry Tomato filled with Smoked Salmon Cream Cheese<br/>with Lime Vinaigrette</i> | . . . 21.95      |
| <i>Smoked Salmon Rose on Pumpernickel Bread</i>                                       | . . . 23.95      |
| <i>Tuna Poke in Wonton Cups</i>                                                       | . . . 25.95      |
| <i>Lobster Salad in Cucumber Squares</i>                                              | . . . 34.95      |

# RECEPTIONS

|                                                                                                                                                                                                                |                               |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------|
| <i>Baron of Beef or Lamb Leg Roast, with Carver, &amp; Assorted Bread Buns</i>                                                                                                                                 | <i>. . . 11.95 per person</i> |
| <i>Chilled Poached Salmon with Lemon &amp; Chives Crème Fraîche</i>                                                                                                                                            | <i>. . . 6.95 per person</i>  |
| <i>Whole Smoked Wild Salmon with Rye Bread, Red Onions, Capers &amp; Lemon Cream</i>                                                                                                                           | <i>. . . 6.95 per person</i>  |
| <i>Local &amp; Imported Cheese Display<br/>served with Assorted Crackers &amp; garnished with Grapes</i>                                                                                                       | <i>. . . 5.75 per person</i>  |
| <i>Assorted Fancy Finger Sandwiches (2 sandwiches per person)</i>                                                                                                                                              | <i>. . . 5.50 per person</i>  |
| <i>Vegetarian Antipasto Platter includes a selection of the following:<br/>Marinated Artichokes, Peppers, Eggplant, Mushrooms, Balsamic Onions,<br/>Black Olives, Bocconcini served with Assorted Crackers</i> | <i>. . . 5.00 per person</i>  |
| <i>Vegetable Crudités Tray<br/>with choice of Dip - Blue Cheese, Ranch, Garlic or Hummus</i>                                                                                                                   | <i>. . . 2.95 per person</i>  |
| <i>Assorted Rice Crackers or Mixed Nuts</i>                                                                                                                                                                    | <i>. . . 3.00 per person</i>  |
| <i>Taco Chips with Salsa<br/>(serves 12 guests)</i>                                                                                                                                                            | <i>. . . 24.95 per basket</i> |

# WINE LIST

| Red Wine                                         | Bottle |
|--------------------------------------------------|--------|
| Proprietors Reserve - Red, Cedar Creek - B.C.    | \$25   |
| Cabernet Sauvignon, Beringer Stone Cellars - USA | \$32   |
| Cabernet Sauvignon, Hardy's VR - Australia       | \$28   |
| Shiraz Cabernet, Wolfblass Red Label - Australia | \$36   |
| Malbec, Finca Los Primos - Argentina             | \$32   |
| Merlot, Calona Artist Series - B.C               | \$28   |
| Merlot, Hillside Estate - B.C                    | \$40   |
| Pinot Noir, Gray Monk - B.C                      | \$40   |
| Shiraz, Hardy's VR - Australia                   | \$28   |
| Shiraz, Yellow Tail - Australia                  | \$32   |

| White Wine                                                                 | Bottle |
|----------------------------------------------------------------------------|--------|
| Proprietors Reserve - White, Cedar Creek - B.C                             | \$25   |
| Chardonnay, Hardy's - Australia                                            | \$28   |
| Cuvee #3 - Pinot Auxerrois, Chardonnay & Pinot Gris, Barcello Canyon - B.C | \$38   |
| Gewurztraminer, Hillside Estate - B.C                                      | \$40   |
| Pinot Auxerrois, Gray Monk - B.C                                           | \$36   |
| Pinot Blanc, Cedar Creek - B.C.                                            | \$32   |
| Pinot Grigio, Beringer Stone Cellar - USA                                  | \$32   |
| Pinot Gris, Peller Estate Heritage Series - B.C.                           | \$36   |
| Riesling, Gray Monk - B.C.                                                 | \$40   |
| Riesling Gewurztraminer, Hardy's - Australia                               | \$28   |
| Sauvignon Blanc, Carmen - Chile                                            | \$32   |
| Sauvignon Blanc, Woodbridge - USA                                          | \$28   |
| UnOaked Chardonnay, Calona - B.C.                                          | \$28   |
| Viognier, Domain Paul Mas - France                                         | \$32   |
| Viognier, Serame - France                                                  | \$28   |

| Rose, Champagne & Sparkling       | Bottle |
|-----------------------------------|--------|
| White Zinfandel, Beringer - USA   | \$28   |
| Classico Brut, Cordoniu           | \$32   |
| Champenoise Meothode Brut Seaview | \$32   |
| Classic Brut, Henkel Trocken      | \$38   |
| Brut Pol Roger Cuvee De Reserve   | \$130  |
| Brut Vieuve Clicquot              | \$140  |
| Moet & Chandon Imperioa Brut      | \$155  |
| Piccolo, Freixenet                | \$10   |

Prices listed do not include 10% BC Sales Tax, 5% GST or 15% Service Charge.

\*Subject to availability

# BANQUET BAR

|                              | <b>Host Bar Pricing</b><br><i>Prices do not include Applicable<br/>Taxes and Service Charge</i> | <b>Cash Bar Pricing</b><br><i>All Taxes Included</i> |
|------------------------------|-------------------------------------------------------------------------------------------------|------------------------------------------------------|
| <b>LIQUOR</b>                |                                                                                                 |                                                      |
| <i>Regular Brands - 1oz.</i> | . . . 5.00                                                                                      | . . . 5.75                                           |
| <i>Premium Brands - 1oz.</i> | . . . 5.25                                                                                      | . . . 6.00                                           |
| <b>BEER</b>                  |                                                                                                 |                                                      |
| <i>Domestic Beer</i>         | . . . 5.00                                                                                      | . . . 5.75                                           |
| <i>Imported Beer</i>         | . . . 5.25                                                                                      | . . . 6.25                                           |
| <b>WINE</b>                  |                                                                                                 |                                                      |
| <i>Local Wine - 5 oz.</i>    | . . . 5.00                                                                                      | . . . 6.00                                           |
| <i>Import Wine – 5 oz</i>    | . . . 5.50                                                                                      | . . . 6.25                                           |
| <b>NON ALCOHOLIC</b>         |                                                                                                 |                                                      |
| <i>Soft Drinks</i>           | . . . 2.25                                                                                      | . . . 3.00                                           |
| <i>Mineral Water</i>         | . . . 2.25                                                                                      | . . . 3.00                                           |
| <i>Juice</i>                 | . . . 2.25                                                                                      | . . . 3.00                                           |

*Bar Service includes Soft Drinks, Orange Juice, Tomato Juice, Clamato Juice,  
&Cranberry Juice for Mix and Fresh Garnishes*

**PUNCHES (Serves Approx. 40)**

|                                 |                         |
|---------------------------------|-------------------------|
| <i>Fruit Punch</i>              | . . . 55.00 per gallon  |
| <i>Domestic Champagne Punch</i> | . . . 100.00 per gallon |
| <i>Liquor Punch</i>             | . . . 130.00 per gallon |

*The Coast Tsawwassen Inn must supply all Alcoholic Beverages.  
Beverages may be purchased on either a host or cash-bar basis.*

*Host Bar prices listed do not include 10% BC Sales Tax, 5%GST or 15% Service Charge.*

*Host Bar - Labour charge of \$18/ hr If minimum net revenue per bar is under \$200.00*

*Cash Bar - Labour charge of \$18/ hr If minimum net revenue per bar is under \$250.00*

*Should the bar revenue be less than outlined above a Bartender charge of \$18.00/ per hour will apply.*

*If the function should fall on a Statutory Holiday the bar revenue must exceed \$500.00 or  
a Bartender Charge of \$45.00/per hour will apply.*